

OF INTEREST TO MAID AND MATRON

EDITED BY VIRGINIA SLOANE

How To Make Dainty Summer Salads

ONE cool, crisp salad or a daintily prepared vegetable is worth, in the summer menu, a long course dinner of heavy and unappetizing dishes, remarked the experienced housewife to the young woman about to launch upon a career of home catering. "The appetite must be coaxed in warm weather, and any one can prepare a delicious meal with no more trouble than it takes to set forth an unsuitable one if she studies the value of foods from the aesthetic as well as the digestive point of view.

"One of the most successful surprises in the way of salad I have served is made of cucumbers peeled and placed on the plate in the shape of a full blown rose. Pour over this a salad dressing, which is highly colored with paprika, and the crisp, greenish white petals of the rose salad appear to be half shrouded in a reddish veil. A firm cucumber is required for this salad, and after the thick green skin has been peeled off start at one end of the vegetable and with a thin, sharp knife peel round and round until you reach the other end. Each time the knife slices

through the vegetable it leaves an uneven top, scalloped, as it were, and this forms the petal effect when the strips are placed upright on a plate circling around a centre of a tightly rolled cucumber.

"Endive, cream cheese and nuts are combined attractively in another summer dish which is as nourishing as a meat course and much more wholesome on a hot day. Cut each stalk of the endive in half lengthwise and hollow out the centre for the cream cheese, which may be filled in plain or mixed with salad dressing.

Place walnut halves on top of the cheese, two or three to the stalk, and serve cold. Salads should always be placed either on the ice or near the ice before serving."

added the expert cook. "It is better to keep certain varieties of cold green things to be made into salads on the ice until the last moment before mixing them for the table. Lettuce, cucumbers, tomatoes and other members of the salad family are far more appetizing when they arrive crisp and fresh from having been close to ice for several hours.

"Celery stalks filled with Roquefort

cheese is another delightful summer dish, and this may be served as a first course or as a salad. Only the freshest pieces of celery should be used, and each should be cut into small pieces. The Frenchwoman if she were false from her heart to her nose, so long as she were chic. Now, I'm not advocating quite that extreme, but we go to the other. Why can't I make myself eyebrows since the good Lord forgot me when they were passed around? No, being a sincere and truthful woman, I must not paint an eyebrow on my face because that would be acting a lie.

"You may polish your finger nails until you're positively a nuisance in sunlight, but reddish your lips? Horrors, what scandal! Nice women don't do it, my dear.

"You may wear a tight skirt, so tight that you are absurdly missing, but carry your head with a knowing air? Shocking, my child, shocking! You must not as if you didn't know you couldn't take a step more than six inches long, and to stily low to take those six inches equisitely—why, it's not to be thought of at all!

"Judging from advance vibrations from Paris, I should say that by next fall the appearance of Fifth Avenue will be like a procession of Pierettes, with a little Beau Brummel mixed in. And the question is, Will American women ever so far forget their downright practicality as to wave wands with the proper air of hauteur, or tap fans with the gesture of coquetry? Will they allow themselves to be so charmingly affected, and will they be smackingly ashamed if they do?

"We eagerly and secretly wonder just exactly what is real and what isn't in the Frenchwoman's make-up, and we feel sure that she's not quite 'nice' because she looks so—well, you know! And yet she has dared be insincere, she's dared put a pad where Nature denied her fullness; she's dared to enlarge, to conceal, to in every way, whether artificial or otherwise, show herself off, and we are shocked. So we lack a little less alluring and feel a little 'nicer.' I wonder if we are."

American Women and the Lure of Insincerity.

"W OULD that I were not a Puritan!" cried Doris. "I have lived a good and eminently tiresome life, and it never really occurred to me before that the streak of my Puritan ancestors is what has kept me priggish and miserable.

"I believe it's the trouble with all us Americans. If only we had been started by a band of debonaire young Frenchmen instead of those grim old parties—wouldn't we be a lot jollier nation, though? You see, as it is now with this legacy of asceticism, we just miss all the heights—the old Puritan grandfather jerks us back just as we reach the brink of Arcady. It keeps us from beauty, it keeps us from art, and I really believe those old men are chiefly responsible for the greatest lack in the average American woman's clothes, and that is—the art of charming. We're so foolishly afraid to be charming! We're so afraid some one will call us affected if we pose a little just artistically to enhance what of beauty Nature has endowed us with, or that some one else will call us silly if we show the slightest coquetry.

"That horrible word 'affected'—why has it such a terrifying effect? We fear its stigma if we wear a becoming color in more than two gowns—she affects blue—our kindly critics say, and we rush immediately into unbecoming browns. We fear it when we regulate our voice to a prettier if not wholly natural register, and we don't dare—oh, no indeed—have that lovely hair ornament with the tassel hanging over the ear for fear once more of the dread, dread epithet!

"And what's the matter with coquetry, anyway? Why, it's one of the things that distinguish woman from man and it's a pretty hard suffragette who hasn't it, and yet we are so afraid of it! We step all around it in our dress and glance at it sideways but never dare to grasp it firmly.

"But it's that added dash of coquetry, that hinting glimpse of unseen delights that attracts admiring attention, and its lack is what keeps us just about one season behind Paris, as Broadway is one hour behind Fifth Avenue. The French woman openly flaunts it, but the American—oh, dear, no. She prefers to be straightforward, truthful—no silly coquetry for her, she's above it!

"Above it! In the first place it takes a good deal more cleverness than the average woman has to acquire it and acquire it well, and then we have the audacity to sit snugly by and say with an air of virtue—'These Frenchwomen! They do look chic, but so unreal, so artificial,' as though those were the two worst epithets in the English language.

"We are past masters in the art of excusing our coquetry on perfectly matter-of-fact grounds. If we wear a frock draped up over the ankle, it's because it's 'so easy to walk in.' If we wear our furs hanging coyly off one shoulder, we say it's because 'one's throat should not be pampered.' And we think we're being sincere—that's the lovely thing about it.

"We can distort our natural plumpness into all kinds of fashionable lines and squeeze our No. D foot into a double A without smiling, and at the same instant breathe our undying horror of the Chinese 'silly cruelty.'

"Did you ever try to live with an absolutely truthful person? I mean the kind who didn't believe in polite fibs or graceful subterfuges? Well, I have and I became as jumpy as a cat and as reticent as a cow, so afraid did I grow of her sincere comments.

"It's the Frenchwoman who is learned in the art of beauty; she has the independence of age-old wisdom, implanted in her, not from prim Priscilla, but from frivolous Marie Antoinette,

be cut long enough to fit a salad plate. The tough root and the leaves should be removed, leaving a boatlike opening into which the chef pours a creamy mixture of highly seasoned Roquefort cheese, with little loops and rosettes to trim the top.

Cheese, you know, is an excellent substitute for meat, and the celery or endive makes it especially appetizing at this season.

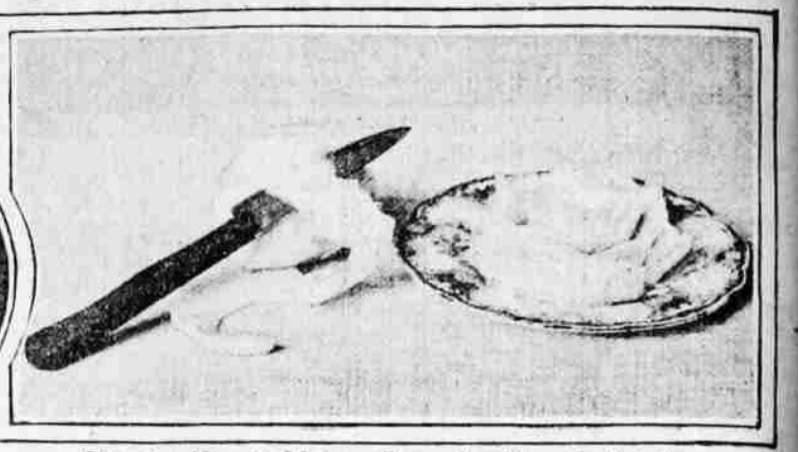
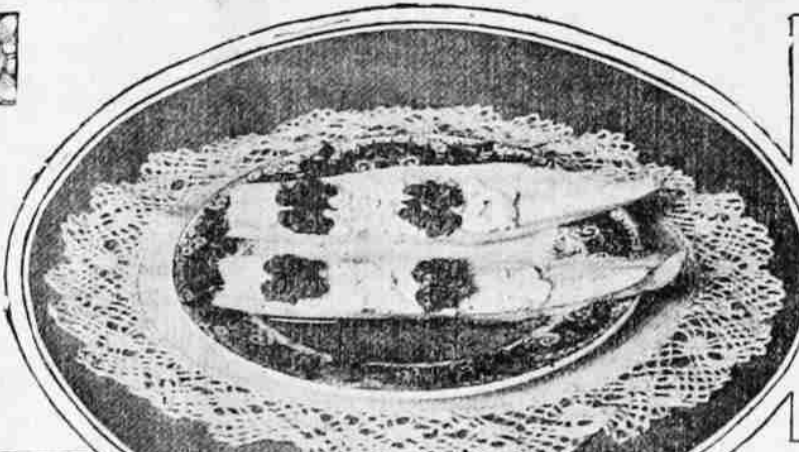
"Native artichokes, not the smaller French kind, can be made to appear like

effect of a pond lily resting languidly on the smooth surface of water may be achieved. Thin slices of hard boiled egg laid on alternate petals supply a decorative as well as an appetizing note.

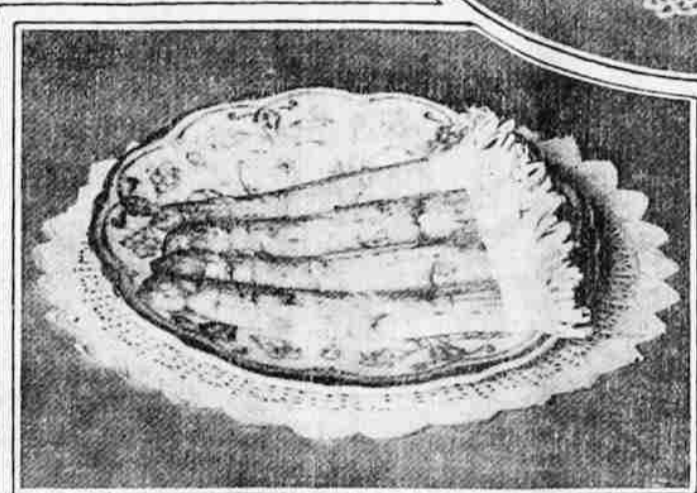
"Another attractive artichoke salad

while the combination is one that rarely fails to tempt the jaded palate.

"Asparagus may be eaten with a greater degree of comfort and daintiness if the thicker ends are covered with a frilling of white paper, such as is used for



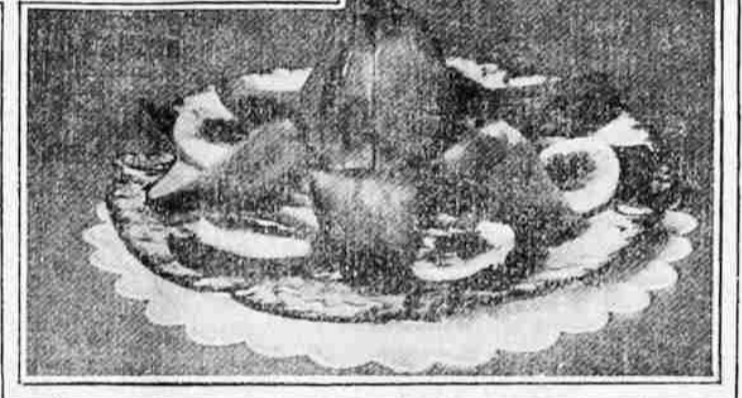
Showing How to Make a Cucumber Rose for Salad



Asparagus with Paper Collars

Endive with Cream Cheese and Nuts

A decorative flower by a clever manipulation of the dark green petals and the use of slices of hard boiled eggs. After the artichoke has been boiled remove the outer tough petals and place the vegetable in the centre of a salad plate. Then loosen a row of leaves until there are enough to form a flat border around the upright artichoke. By placing a row of detached



Artichoke Arranged Like a Pond Lily, Slices of Hard Boiled Eggs, French Dressing

Nuts may be added the same as with the endive and cheese, but many prefer this salad made simply of celery and cheese.

Porcelain Aristocracy.

If you should happen to own any old blue china that came to you through a long line of New England ancestors the chances are in favor of its being of the Worcester make, for in the eighteenth century a large proportion of the tea and breakfast services were sent to the American colonies from the mother country, much of it copied from Oriental designs. The Worcester Porcelain Company was formed in 1750 at Worcester, England, by Dr. Wall, a physician and chemist. Many of the early marks, particularly upon the Oriental designs, were copies of those found upon pieces of Chinese porcelain among which the square seal mark is most often found.

The blue, so much in use in the early decoration, was not a good color, being inclined toward black, but afterward this was greatly improved, approaching the fine cobalt color though it never reached the exquisite celestial blue of Nanking. An important industry at Worcester was making copies of work done at Dresden. The crossed swords and caduceus (see Dresden marks) were also used as marks on these.

Among the most noted china painters at Worcester were Pennington, who designed flowers; Davis, noted for exotic



practised at Worcester to a considerable extent, and marks with pictures of Frederick the Great seem to have been popular at that day and are much sought now. The portraits of George II. and III. were also in demand, as well as many others. Without denuding the fine transparency of the Dresden and Sevres paste or body, that at Worcester was a great advance upon the other English factories, has much as it was strong and durable and the glaze was better. It did not "graze" or crack, like much of that made at Derby.

may be prepared by cutting the artichoke across the end at the point where the petals are attached. This should be done after the vegetable has been cooked. Then separate the leaves and spread them in rows encircling the artichoke heart, upon which, as a final touch, drop a mound of stiff mayonnaise.

"Tomatoes served in cool, crisp slices, one large slice on each plate, may be given an appetizing flavor by spreading a thin layer of caviar or anchovy paste on the top, then sprinkling over this a layer of grated egg, using both the hard boiled yolk and the white. The color effect is unusual and always pleasing to the eye.

ends of French chops. This protection makes it easier to pick up a stalk, and it also prevents the juice of the asparagus or the French dressing from soaking the fingers. If you supply yourself with paper frills of different sizes you will always have them to fit the varied sizes of stalk ends.

"Fresh, ripe tomatoes which have been kept on ice and just before serving had their centres hollowed out and filled are almost a meal in themselves. Different fillings are used, some preferring one of chopped hard boiled egg and mayonnaise, while others prepare a successful one of finely chopped vegetables, in which celery predominates, covered with a thick mayonnaise."

The Stars and Their Influence.

FOLLOWING are the readings and delineations, according to planetary law, of persons born during the coming week—

June 16—A quiet, uneventful birthday, with no particular ambition for fame or fortune. Persons born this day are content to do the work that comes before them, not wishing for any great responsibility. They are good neighbors and citizens and aim always to please and live without dissension. They will go out of their way to avoid a quarrel or an argument and never become unduly excited. Those born on this day who have reached middle age were under evil influences fourteen years ago and will experience somewhat similar conditions two years hence. They are liable to nervous breakdowns at periods when their natal star is afflicted in certain ways.

June 17—Natural ability to write and speak, accompanied by great energy and activity. Originality of a marked kind which is bound to attract attention and win recognition. Magnetic, with ability for making friends and keeping them. Lovers of outdoor sports, hunting and fishing and a desire for country life which will be satisfied when independence is achieved. Generally good health, due to a simple and temperate mode of living, are very strong minded and can break themselves of any habit by their power of will. Lovers of philosophy, which they enjoy in reading during every leisure moment. Happy in their domestic circle.

June 18—Impetuous, quick tempered and sensitive to any criticism. Never like to be contradicted or to acknowledge that they are wrong. As a result they will find difficulty in achieving success in business, even though possessed of considerable ability. They should acquire the habit of governing themselves, and if they succeed in that they will experience real happiness. Those born this day are liable to injury at some time through firearms and should be careful at all times when handling weapons.

June 19—Persons born this day are neat and artistic in taste. They seek elegance and refinement in their surroundings and are most unhappy when such conditions do not prevail. Idealistic, given to dreams and very much affected by high class music, they have utopian ideas, but lack the practical side to carry them out. No taste along commercial lines, but so pleased by fate that they will have little occasion to worry over money matters. They will have great and powerful friends, who will be attracted to them and smooth their paths in many ways, helping them to achieve artistic success. Have a strong intuitional nature, and silently divine things without any effort on their part.

June 20—For those with this birthday there will be many difficulties to encounter, particularly in youth; a hard task at times to make both ends meet, but, nevertheless, the fortunate possession of hope and optimism, which cannot be overcome. These persons will do better in the employ of others during the first half of life, and when the pendulum swings the other way they will find many excellent opportunities for going into some venture of their own and becoming their own masters. A horoscope mathematically calculated for the very minute of birth can disclose just when the change for the better comes, but that it will come these persons will divine by the very hour within them. In the meantime they should conserve their energies so that they will be ready to meet the opportunity in full measure when it comes to them and make the best of it.

June 21—These persons will be generous, kind, liberal; will be often imposed upon by others who abuse their good nature, but they will nevertheless continue to assist others whether they deserve it or not. Not likely to accumulate much money because of this liberality and will have to keep their noses to the grindstone most of the time. They love company and society, opera and the theatre. They would be most lavish entertainers themselves, but have not the means. This is a blessing for them after all, for they would ruin their health in this way if given full sway. They have no use for routine or detail, and consequently, will not rise in positions where such is required.

June 22—Strict disciplinarians, with considerable executive ability, able to handle large enterprises, are born on this day. They will forge in the front under any conditions and will never be content to hold a menial position. Hard taskmasters, having no sympathy for shirkers, forceful, dominant, strong and powerful, they see nothing but the accomplishment of their own ambition and will stand for nothing in the way. However, their severity will be considerably softened with the years, and they will then realize their own insignificance on a third rate planet.

Serving Dessert Courses.

ALMOST everything in the dessert menu is either arranged on flat round platters or else served individually in tall stemmed glasses. Jellies, if placed on round platters, can be garnished fancifully with whipped cream that has been run through the pastry tube to make rosettes. Ice cream can be moulded and repacked and then dished up on flat platters and prettily garnished with whipped cream and maraschino cherries or tiny bits of angelica. Even with all this garnishing there is ample room for the handsome serving spoon and fork to be placed on the sides of these platters. Males carry these dishes with napkins over their right hands, the latter being placed flat underneath. They are passed to the left of each person to be served. There is even a graceful way for a maid to stand. As she stoops a little to offer her dab with her right hand she places her left hand close to her side and slightly behind her and turns her face away from the person whom she is serving.

Some women prefer serving a dessert course in stemmed glasses. If so, the cook dishes up soft custard with some sort of a whip on top, or ice cream to be made more delicious with a sauce, and sends these glasses to the pantry. They are placed by the second maid on dessert plates on which there are doilies. She then goes to the sideboard in the dining room, where she has previously laid out her fingerbowls on doilies and plates, takes one in each hand and proceeds to lay them down in front of each member of the family. As each one is removing the bowl, doily and silver the waitress has returned to the pantry, taken one plate with stemmed glass in her right hand, and returned to the hostess, where she takes up the unused (or place) plate with her left hand and puts down her dessert. She proceeds to serve all the members at table with this exchange of plates.



A SOCIAL TRY-OUT.